DESSERT

VANILLA BEAN CRÈME BRULÉE a rich and creamy vanilla bean speckled custard with crisp caramelized sugar topping, accompanied with a side of berry coulis	9
CHOCOLATE HAZELNUT DOME chocolate mousse, encased in a dark chocolate glaze, almond meringue, with a crisp hazelnut, chocolate feuilletine inside, and hazelnut buttercream	9
BREAD PUDDING french bread baked with chopped pecans, cinnamon, and vanilla bean served with a warm buttery sweet toffee sauce	9
TURTLE CHEESECAKE thick layer of fudge covered with caramel sauce garnished with chopped pecans and a graham cracker crust	9
CHOCOLATE MARTINI Mozart Chocolate Cream Liqueur, Ketel One, Crème de Cacao, half-and-half	II
IRISH COFFEE Jameson Irish Whiskey, Demerara sugar, coffee, whipped cream	12
KOPKE 10 YEAR TAWNY PORT aromas of spice, notes of dried fruit, and hints of wood and honey; smooth, elegant, and complex with an excellent finish	10/75